

## Thai Sausage - Chiang Mai Sausage

This recipe is a compilation of tastes and notes from the North of Thailand and I think it is very close to the real thing. Of course I am convinced much of the real Chiang Mai Sausage taste is accented by the fumes of the tuk-tuks, dust, and the smell of the roasting sausages on the coals while the street vendor prepares them and the laughter of children that fills the air.....or is it the Singha?

- 5 lb. Pork butt- minced/diced/coarse grind
  - 2 cups Fresh garlic, minced (kratiem)
  - 1 cup Cilantro leaves, chopped (pak chee)
  - 1 Tbs. Cilantro root/stems, chopped/pounded (pak chee)
  - ½ cup Fish sauce (nam pla)<sup>1</sup>
  - ½ cup Red curry paste (Mae Ploy in the tub)
  - ¼ cup Lemon grass, sliced, minced and pounded (takrai)
  - ¼ cup. Shallot, minced
  - 2 tsp. Galangal, minced (kha)
  - 1 tsp. Peppercorns, canned, mashed (phrik thai)
  - 24-30 Thai Chiles, minced (Phrik Chee Fa)
  - 24 pair Kaffir Lime leaves, finely sliced (magroot)
- 32mm hog casing - prepared

<sup>1</sup> Golden Boy is a good brand



### Method:

1. Combine all ingredients except the pork and pound into a paste.
2. Mix paste thoroughly with the pork.
3. Stuff into sausage casing and tie-off in 4" lengths.
4. Refrigerate overnight to allow flavors to blend.

This is served fried with fresh Thai Chiles, Basil, and sticky rice. I also use it cut up and browned in Chile Chicken Fried Rice. (Recipe follows)

**Steve and Mary-Anne Durkee - Alamo, California**  
**Copyright © (All rights reserved) – October 2004**

## Chicken Chile Fried Rice

This is a great recipe for leftover rice. It is important that the rice is thoroughly chilled and not mushy or too moist. You need the rice kernels to be separate. I just substitute the sausage for the chicken or use ½ chicken and ½ sausage

4 cups Jasmine Rice\*, cold left over from refrigerator  
6 to 8 ounces of boneless chicken breast cut into bite sized pieces  
2 Tablespoons chopped garlic  
2 Tablespoons of vegetable oil  
3 Tablespoons of Oyster Sauce (I prefer the Thai Oyster Sauce, Maekrua Lee Kum Kee)  
6 to 8 Thai chilies diced (wear rubber gloves when chopping and touching)  
2 Tablespoons of Fish Sauce (Golden Boy is excellent)  
Add a generous sprinkling of white pepper.  
Smoked dry chilies ground up for garnish and extra heat \*Optional  
1 inch pieces red and yellow bell peppers  
½" pieces red onion  
1-2 eggs beaten and fried in a separate pan, sprinkle w/white pepper, slice and add at the end

\*Thai Hom Mali jasmine is the best

### Method:

1. Heat a well seasoned pan (wok is best)
2. Add the oil and heat until hot, add the chicken stir fry,
3. Add the onions and bell peppers, fry
4. Add the garlic and chopped chilies when chicken is still pink
5. Add the Oyster Sauce,
6. Add the rice (make sure all big chunks are broken up)
7. Stir fry
8. Add the egg pieces
9. Add the fish sauce and Krapao and stir until leaves are wilted
10. Garnish with Cilantro/Basil leaves and sliced cucumber

Allow about 1½ cups of rice per person for a main course. This is so easy and tasty.

I like the smokiness of roasted chilies in this dish, and sometimes I add this as I stir-fry.

© GlobalAccess, Ltd, 1999